UDAF Meat/Poultry Inspection Enters New Era — Remains One Of America's Best

The Utah Department of Agriculture and Food's (UDAF) meat and poultry inspection program has been recognized as a national model for years. The state program will apply its winning strategies in a new era of meat inspection that got underway with the new year.

On January 25, 2000, the transition to the HACCP inspection program was completed in Utah, putting all of the state's nearly 50 meat and poultry processing plants under the new HACCP regulations. HACCP, or Hazard Analysis and Critical Control Point allows plant owners to customize their food safety/inspection programs while government continues to monitor the process. In the past, government inspectors were present to make sure state and federal regulations were implemented. Under HACCP, plants create their own plans as they adhere to federal food safety regulations to produce a wholesome product. Government inspectors will verify that companies follow their plan.

"This is a move toward improved food quality and less government," said Utah Commissioner of Agriculture and Food, Cary G. Peterson. "Industry, not government, has the greatest stake in ensuring a company's product is safe and wholesome." he added.

The seven aspects of the HACCP plan are: (1) Conduct hazard analysis; (2) Identify critical control points; (3) Establish critical limits for each critical control point; (4) Establish monitoring procedures; (5) Establish corrective actions; (6) Establish record keeping procedures; and (7) Establish verification procedures.

"We are improving a system that's been in place nationwide for more than 90 years," said Chris Crnich, Meat Inspection Program Manager. "We are moving to a system that is based on science and sound food safety research," he said.

"Under the HACCP plan, managers at production plants are becoming more aware of the science of food safety, said Crnich. "Managers are able to use scientific papers on topics such as the spread of bacteria as they develop ways to cool down or package their products. The Internet is also playing a role in improving that system," he added.

Category I Award

In 1995 the U.S Department of Agriculture awarded the UDAF meat and poultry inspection program a Category I rating, the highest rating possible. The USDA rarely gives Category I ratings. The award put Utah's inspection program in a leadership role in the country. The USDA encourages other states to copy its program.

Utah is among just six states that have made the transition to HACCP successfully.

The nationwide HACCP program is one step that is ultimately expected to allow state-inspected meat processing companies to ship across state lines and internationally.

EMPLOYEE NEWS

Attention department employees. If you have an address change, please contact Karen Harris or Norma Atkinson in Human Resources so they can make the necessary change. You will also need to fill out an address change form for PEHP and Utah Retirement Systems. You can stop by Norma's or Karen's office to pick up the forms, or they can be mailed to you.

REMINDER

In the spirit of building security, employees are reminded that the **front door** is to be used **for entering and leaving the building**. The glass door in the north side atrium may also be used with a key to access the north side of the building.

UTAH AG MARCH 2000 NEVS

ON THE WEB

Utah Department of Agriculture and Food







Aquaculture Program Prepares Whirling Disease Brochure

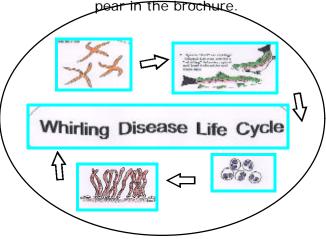
A whirling disease prevention campaign from an agricultural prospective is being initiated by the Division of Animal Industry's Aquaculture Program. Fish Pathologist Kent Hauck and Fish Health Specialist Mark Martin are preparing the special brochure which will identify ways the agricultural community can help prevent the spread of the fish-deforming disease.

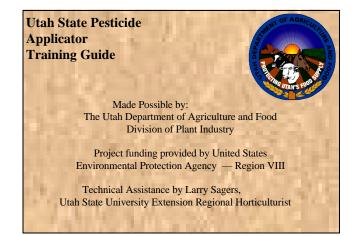
The pamphlet is currently undergoing review by the Utah Fish Health Policy Board, and should be available to the public by April.

The brochure will include topics such as:

- How can whirling disease be spread in agricultural areas.
- What is whirling disease.
- Steps taken by the Utah Department of Agriculture and Food to prevent the spread of whirling disease.
- Practices to prevent the spread of whirling disease.

The whirling disease life cycle will also ap-

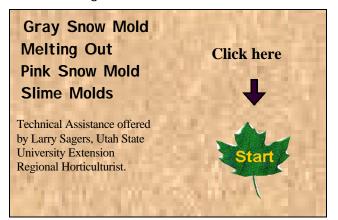




The Homeowner's or Professional's Guide to Safe Pesticide Application

A new Website developed by the Utah Department of Agriculture and Food's Plant Industry offers information about proper use of pesticides around the house and on the job. The Webpage is intended to educate homeowners or professional pesticide applicators about a variety of topics such as: Safe use of pesticides, diseases affecting flowers and trees, turf management, turf diseases, and more. The page's Internet address is, http://www.ag.state.ut.us/divisns/plantind/utahpest/index.html. Or it can be found within the Division of Plant industry at www.ag.state.ut.us.

Want to fight these common turf diseases??



"Reasons To Save Farmland" Presentation Available Through UDAF Webpage

A Microsoft PowerPoint presentation titled, "Reasons To Save Farmland" is now posted on the UDAF Internet WebPages. The 40-page presentation offers various historic, philosophic and economic reasons why America's and Utah's farmland should be protected for the future.

The presentation was created to help Utah students prepare for an upcoming debate competition that is focusing on environmental topics.

You can view the presentation at: www.ag.state.ut.us. Go to "Saving Farmland", then "Reasons To Save Farmland".

Cows don't go to school

below: One of 40 slides giving reasons to protect farmland. Cows, and agriculture in general, do not require communities to build schools which require tax dollars to build. A productive farm or ranch generates tax revenue for communities. Subdivisions cost more to service with roads, sewers and schools than they generate in

